



OHIO VALLEY HOMEBREWERS ASSOCIATION

TAP

www.ovha.net

June 2010

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2010

Upcoming Events

JUNE

Wed, June 30, 7 pm:
MEETING; Germania
Mannerchor, Beer Style:
Session (low gravity)
Beers

JULY

July 4: Growler
Independence Day @
Turoni's. The first Sunday
carry-out beer is available
in Indiana since 1816!!!

July 9 & 10: Indiana State
Fair Brewer's Cup Judging and
Awards Ceremony @ Indy

Sat, July 24 Westside
Sportsman Club Bar-B-
Que Comp and Brewing
Demo

Wed, July 28, 7 pm:
Meeting; Germania
Mannerchor,

AUGUST

Sat, Aug 7: AHA's Mead
Day

Sat, Aug 21: SWIRCA's
Craftbrewer's Festival, at
SWIRCA

Wed, Aug 25, 7 pm:
Meeting; Germania
Mannerchor, Topic: ??? by
Chris Alvey; Beer Style:
Belgians

President's Monthly Affirmation



I spent this afternoon brewing a batch of hefeweizen and reading a recent issue of "Brew Your Own" magazine. Beer is in the kettle and I've finished several articles from the magazine. Brewing with breakfast ingredients was the subject of a number of the features. Ingredients included oatmeal, coffee, maple syrup, grits, breakfast cereal, and bacon (yes, bacon!). I'm not quite sure about this last one even though there were recipes included. I wonder if it was "dry hogged".

The article I found most interesting was using breakfast cereal as a brewing ingredient. Now I've never considered brewing a Count Chocula Stout, but since the grains have been precooked, there is no need to do a cereal mash to gelatinize the starches and make them available for the enzymes in the mash tun. Many cereals are high in sugar which will merely add fermentables (gravity points) and ferment away so the beer will not taste as sweet as the cereal does.

Quick Quaker oats are ready to go into your next oatmeal stout as are Corn Flakes (unfrosted) into an American Pilsner. If you are feeling really adventurous, go to www.byo.com and get the recipe for a Frankenberry Weiss or a Cap'n Crunch Amber Ale. I may have to try a Shredded Wheat Raspberry Wheat if I run short on wheat malt. That could be a really nice summer brew!

Let me think a while about a Cocoa Puffs Porter, though!!

Cheers.



Style of the month: Session Beers

From the 2008 Beer Judge Certification Program Category 6A. Cream Ale

Aroma: Faint malt notes. A sweet, corn-like aroma and low levels of DMS are commonly found. Hop aroma low to none. Any variety of hops may be used, but neither hops nor malt dominate. Faint esters may be present in some examples, but are not required. No diacetyl.

Appearance: Pale straw to moderate gold color, although usually on the pale side. Low to medium head with medium to high carbonation. Head retention may be no better than fair due to adjunct use. Brilliant, sparkling clarity.

Flavor: Low to medium-low hop bitterness. Low to moderate maltness and sweetness, varying with gravity and attenuation. Usually well attenuated. Neither malt nor hops prevail in the taste. A low to moderate corny flavor from corn adjuncts is commonly found, as is some DMS. Finish can vary from somewhat dry to faintly sweet from the corn, malt, and sugar. Faint fruity esters are optional. No diacetyl.

Mouthfeel: Generally light and crisp, although body can reach medium. Smooth mouthfeel with medium to high attenuation; higher attenuation levels can lend a “thirst quenching” finish. High carbonation. Higher gravity examples may exhibit a slight alcohol warmth.

Overall Impression: A clean, well-attenuated, flavorful American lawnmower beer.

History: An ale version of the American lager style. Produced by ale brewers to compete with lager brewers in the Northeast and Mid-Atlantic States. Originally known as sparkling or present use ales, lager strains were (and sometimes still are) used by some brewers, but were not historically mixed with ale strains. Many examples are kräusened to achieve carbonation. Cold conditioning isn't traditional, although modern brewers sometimes use it.

Comments: Classic American (i.e., pre-prohibition) Cream Ales were slightly stronger, hoppier (including some dry hopping) and more bitter (25-30+ IBUs). These versions should be entered in the specialty/experimental category. Most commercial examples are in the 1.050–1.053 OG range, and bitterness rarely rises above 20 IBUs.

Ingredients: American ingredients most commonly used. A grain bill of six-row malt, or a combination of six-row and North American two-row, is common. Adjuncts can include up to 20% flaked maize in the mash, and up to 20% glucose or other sugars in the boil. Soft water preferred. Any variety of hops can be used for bittering and finishing.

Vital Statistics: OG: 1.042 – 1.055
IBUs: 15 – 20 FG: 1.006 – 1.012
SRM: 2.5 – 5 ABV: 4.2– 5.6%

Commercial Examples: Genesee Cream Ale, Little Kings Cream Ale (Hudepohl), Anderson Valley Summer Solstice Cerveza Crema, Sleeman Cream Ale, New Glarus Spotted Cow, Wisconsin Brewing Whitetail Cream Ale



A fresh batch of tshirts and polo shirts are now available. If we didn't have your size or style in the past, we should now! All shirts are only \$20.

Recently Spotted In The Fermenter

Don Armstrong: Irish Red

John Dippel: Hefeweizen

Jeremy Dunn: Strawberry Wine, Czech Pilsener, Dubbel

Michael Erwin: Bitter, Hefeweizen

Peter Frederick: Vienna Lager

John Mills: Wit, Australian Sparkling Ale, Flander's Red, Doppelbock

Chris Norrick: Witbier

Jimmy Pore: Golden Strong

Steve Sluder: Amber

Jeff Smith: Hefeweizen



Indiana Homebrew Club Day

It was a record club participation at this year's 3rd annual Indiana Homebrew Club Day at Indy on June 12. Members Dwayne Delaney, Chris Norrick, Jimmy Pore (and Tiffany), Mike Shelman, John Dippel, and Kenny Lucas all partook in the festivities. They joined an estimated 75 people from homebrew clubs across Indiana including: the Bloomington Hop Jockeys, Columbus Area Classic Alers, Duneland Homebrewers Assoc., Foam Blowers of Indiana, Howard County Homebrew Club, Indiana Brewing and Drinking Society, MECA Brewers, Gambrinus Society, Tippecanoe Homebrewing Circle, and Mad Anthony Serious Homebrewers.

The event was moved to the new Sun King Brewery in downtown Indy where sampling, growler filling, and tours of the brewery took place. Most impressive was the new canning line recently installed. It will fill a case a minute. They are currently canning only two brews due to the fact that they have to buy a semi-load of pre-printed cans at a time.

Oh, and everyone won door prizes this year! Ask Dwayne about his!





Zoo Brew! by John Mills

The inaugural Zoo Brew held at Mesker Park Zoo and Botanical Gardens on June 19 was a smashing success. Doors opened at 6 pm, and the event was a complete sell out by 7:15 pm. That's 1000 tickets sold. I guess it helps that 800 were sold prior to doors opening. OVHA had the premier location directly across from the entry/exit gate, allowing patrons the first and last samples of the evening. A line easily 4 people wide and 50 people deep 30 minutes into the venue was seen. Dewayne Delayne's customary Watermelon Wheat was the first keg to blow, followed by our OVHA Woodford Reserve Bourbon Barrel Old Ale (now that's a mouthful). It's safe to say that OVHA donated more beer at this event than any other event we've participated in. I'm certain that had Zoo Brew been 4 hours long like most other beer/wine events we would have had less than a hand full of cornies with anything left in them from the 16 we eventually offered.



Other distributors of Zoo Brew included Turoni's, Cumberland Brewery, Fred's Finest, Working Distributors, Monarch Distributing, World Class Beverages, Margarita's On the Move, and Winzerwald Winery. Food available from Biaggi's, Penn Station Subs, Spudz-n-Stuff, Donut Bank, Bar-B-W Barn, Hacienda, Papa John's, Landmark Bar-B-Q, and Just Rennie's Cookie Co. There were 3 bands performing the entire time also.

Planning is already underway for next years event. If you missed it, You Missed It!



Upcoming Events

JULY

SUNDAY, JULY 4

Growler Independence Day

For the first time since 1816, you will be able to buy packaged beer (growlers) from craft breweries in Indiana on Sundays starting July 4. Head to the downtown Turonis and enjoy your beer freedom!

FRIDAY & SATURDAY, JULY 9 & 10

Indiana State Fair Brewer's Cup Judging & Awards Ceremony

The judging will take place at the State Fair Grounds on July 9 & 10. If you are interested in heading up to help out, there will be a post on the message board for sign up shortly. We should have a free place to bunk down Friday and Saturday nights.

You can volunteer to judge or steward the event. Most of our members serve as stewards. Stewards bring the beer to the judges to evaluate and collect and verify the paperwork. Judges get a stipend, stewards get free food and at least a case of beer.

The beer is usually from the losers, but it's free beer. You can also pack away all the empty, label free bottles you can carry.

Saturday evening after the judging, there is an awards banquet. The food is usually great and the beer plentiful. If you entered beer in the competition, you will receive two tickets to the banquet. Judges and stewards are also invited.

BREAKING NEWS: A record 963 entries were submitted this year! Thanks to all those in the club that submitted beer. We had a record turnout of around 50 entries. I believe we'll be bringing home some metal this year.

SATURDAY, JULY 24

Westside Sportsman Club Bar-B-Que Comp and Brewing Demo

The club will be setting up a brewing demo at the annual Westside Sportsman Club Bar-B-Q competition again this year. The Sportsman Club is located on Evansville's westside. New this year, we will be selling food and drinks as a fund raiser. We'll need brewers and food wranglers.

AUGUST

SATURDAY, AUGUST 21

SWIRCA's Craftbrewer's Festival, at SWIRCA

That's right, it's almost time for the SWIRCA Fest! This is (was?) the largest event our club participates in. Our duties involve setting up and helping all the other wineries and brewers bring in their wares. We also serve as bartenders for anyone that is shorthanded or needs a break. This is in addition to our large contribution of homebrew and spreading the brewing bug to all who will listen.